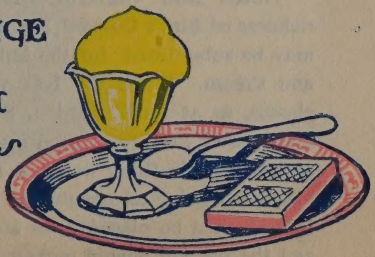
# Directions for Making

## Delicious Creamy Ice Creams with Bird's Custard

and

Bird's Blancmange and Bird's Ice Cream Powders



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ALFRED BIRD & SONS, LIMITED, have perfected simple and inexpensive methods for preparing exquisite ICES with

## BIRD'S CUSTARD - - -

## BIRD'S BLANC-MANGE, and - -

## BIRD'S ICE CREAM POWDER,

all of which commodities can be supplied in a variety of delicious flavors.

In Catering Establishments and in Households the importance of such an addition in the arrangement of Menus for Balls, Dinner, Supper, and Garden Parties, or any entertainment cannot well be exaggerated.

AN ICE CREAM FREEZER IS THE ONLY NECESSARY APPLIANCE. ANY PATTERN MAY BE USED. (If any difficulty is found in obtaining an Ice Cream Freezer, Alfred Bird & Sons, Limited, can supply, as per illustration at foot of page 2, at prices which can be obtained on application.)

**Notes and General Instructions.**—To increase the richness of Bird's Custard Ice, or any of the Ices, Cream itself may be substituted for the Milk, or else equal parts of Milk and Cream. When the Ices are to be served out in small glasses, as at Balls, Garden, Supper, or Dinner Parties, the cross-bar of the Freezer and inside stirrer should be removed, and the whole thing wrapped round with a coloured rug or blanket, leaving an opening at the top for access to the can. It may then be placed upon a sideboard for use as required, and the Ice will remain unmelted for a long time.



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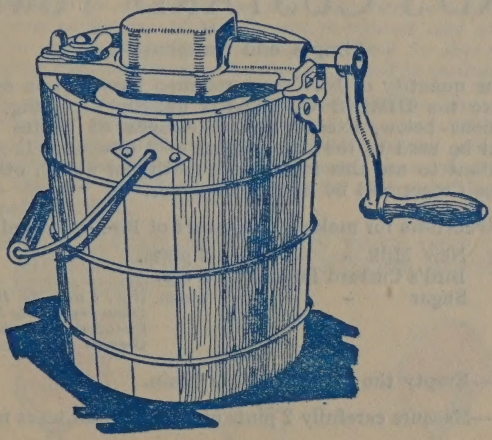
If, however, it is desired to bring the Custard Ice or any of the Ices to table on a dish, or as an Ice Pudding, the Cream should be taken out of the can after being frozen, and quickly pressed into an ordinary mould, or else a small basin, the simpler in pattern the better, and then placed in the Freezer or any other suitable vessel, and surrounded with the mixture of Ice and Salt, in close contact with the exterior of the Mould.

If properly frozen at first, the contents of the mould will be sufficiently solid to turn out in about 10 or 15 minutes. To turn out, place the mould upside down on a dish, and hold a warm damp cloth round it for a few moments, when the Ice Cream will drop out.



*Sizes & Prices on application.*

DIRECTIONS

*to make*

# Bird's Custard Ices

Ice Creams and Ice Puddings:

# BIRD'S Custard Ice.

**RICH AND CREAMY**

**Made with**

# BIRD'S CUSTARD Powder.

**Simple and Inexpensive.**

The quantity of Ice Cream required having been decided, prepare the **BIRD'S CUSTARD** exactly according to the directions below, except that **4 ounces of White Sugar** should be used to the pint instead of **2 ounces.** It is most important to use this increased quantity of Sugar, otherwise the Ice Cream will be lacking in flavor.

**Directions for making one quart of Bird's Custard :—**

| | | |
|---|---|---|
| New Milk – – – | 2 pints. | |
| Bird's Custard Powder | 2 ozs. | |
| Sugar – – – | 8 ozs. | *(i.e., 4 ozs. to the pint when preparing BIRD'S Custard for making Ice Cream. See note above.)* |

1.—Empty the Powder into a basin.

2.—Measure carefully 2 pints of Milk, neither more nor less.

3.—From the quart of New Milk take just sufficient to make the Powder in the basin into a thin smooth paste, leaving no lumps or dry Powder.

4.—Empty the remainder of the milk into a large saucepan ; add the Sugar, and bring to the boil.

5.—**Whilst still thoroughly boiling** pour all at once into the basin, stirring the mixture well.

**Important Precautions.**—Stir the paste in the basin just before adding the boiling Milk. Be sure the Milk is **boiling up well** when poured into the basin.

**The BIRD'S CUSTARD should be prepared overnight, poured into an enamel pail, and allowed to cool. The following morning skim the BIRD'S CUSTARD, throwing away the skin ; well whisk, pour into the can of the freezer, close up and rotate for about 20 minutes or half-an-hour, judgment being exercised as to when sufficiently frozen by opening the can for examination.**

*Attention is drawn to the fact that when examining the Ice Cream in the can of the Freezer particular care should be taken to ensure that the mixture of Salt and Ice does not come in contact with it, otherwise the Ice Cream will be spoiled.*

**In order to attain the quickest results, the pail of the Freezer should be filled around the can with a mixture of very finely chipped Ice and Salt, in the proportion of about three parts of Ice to one part of Freezing Salt, the Ice and Salt being put in alternate layers as the pail is filled.**

TO MAKE LARGER QUANTITIES THAN ONE QUART USE MULTIPLES OF THE QUANTITIES STATED IN THE DIRECTIONS.

# Blanc-Mange Ice Cream.

Made with

## BIRD'S Blanc-Mange Powder

**Simple, Inexpensive and Decorative.**

**Excellent for Ice Puddings, Bombes, etc.**

**Made in the following flavors :—**

| | | |
|---|---|---|
| Vanilla. | Raspberry. | Lemon. |
| Almond. | Strawberry. | Chocolate. |

**Directions :—**

To make **a quart** of Bird's Blanc-Mange for Ice Cream :—

| | |
|---|---|
| New Milk – – – – | 2 pints. |
| Sugar – – – – | 8 ozs. |
| Bird's Blanc-Mange Powder – | 2 ozs. |

1.—Empty the Powder into a basin.

2.—From the quart of New Milk take just sufficient to make the Powder in the basin into a thin smooth paste, leaving no lumps or dry Powder.

3.—Empty the remainder of the Milk into a saucepan, add the Sugar, and bring to the boil.

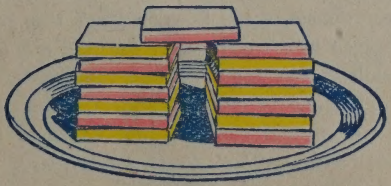
4.—While still thoroughly boiling pour all at once into the basin, stirring the mixture well ; then return to the saucepan and again just bring to the boil, gently stirring.

**Note.**—When the Blanc-Mange is cold it will not set firm like an ordinary BIRD'S BLANC-MANGE ; it should be poured into the can of the freezer and frozen, as described in recipe for Custard Ice.

# Ice Pudding.

May be prepared in the foregoing manner by first laying in a mould some crystallised Glacé or Preserved Dry Fruit, cut into small pieces, and then pressing in either Custard Ice or any of the different Ices made from BIRD'S BLANC-MANGE.

TO MAKE LARGER QUANTITIES THAN ONE QUART USE MULTIPLES OF THE QUANTITIES STATED IN THE DIRECTIONS.



For making

# Delicious Ices

Easily and Inexpensively with

## BIRD'S ICE CREAM POWDER (Unsweetened).

Flavors :—

Vanilla. Lemon.
Strawberry. Raspberry.

**Directions.**—From each quart of New Milk take just sufficient to make 2-ozs. of the Powder into a thin smooth paste when well mixed in a basin. Boil the remainder of the Milk with half a pound of White Sugar, and whilst still boiling pour into a receptacle ; giving a few stirs. When cold, pour the mixture into the can of the freezer and close up, freezing in the manner already described *(see Bird's Custard directions)*

## EMPIRE ICE CREAM POWDER (Sweetened).

Made in the following flavors :—

Vanilla. Lemon.
Strawberry. Raspberry.

**Directions.**—Out of a quart of New Milk take just sufficient to make six ounces of the Powder into a thin smooth paste when well mixed in a basin ; then boil the remainder of the Milk, and while still boiling pour it into the basin, stirring well two or three times. When cold pour the mixture into the can of the freezer and close up and freeze in the manner already described *(see Bird's Custard directions)*.

TO MAKE LARGER QUANTITIES THAN ONE QUART USE MULTIPLES OF THE QUANTITIES STATED IN THE DIRECTIONS.

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